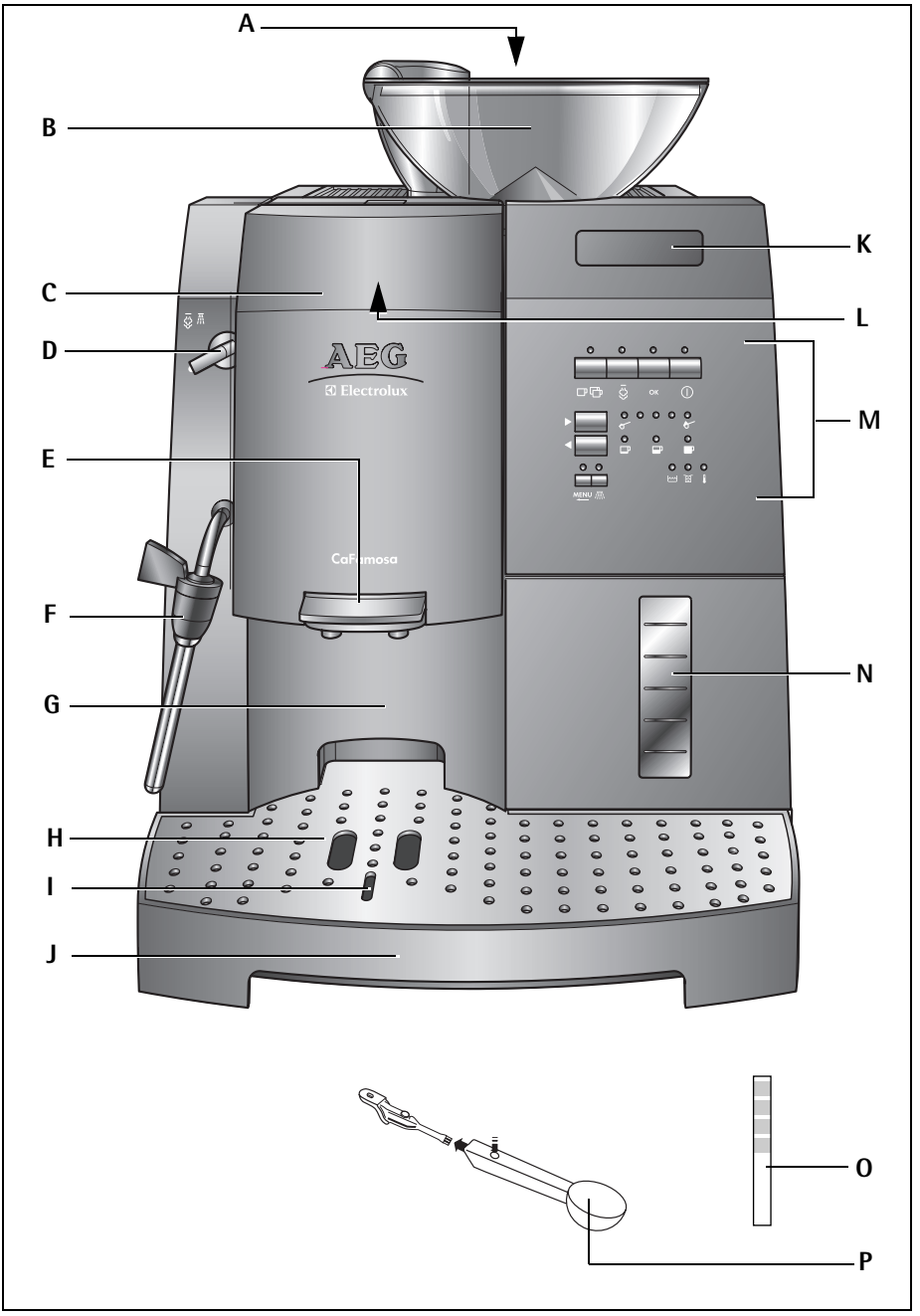
CF 3..

Kaffee-Espresso-Vollautomat
Fully Automatic Espresso-Maker
Volautomatische koffie- en espressomachine
Máquina automática para Café Expresso
Máquina de café Espresso- totalmente automática
Machine à café/expresso entièrement automatique

Gebrauchsanweisung
Operating instructions
Gebruiksaanwijzing
Instrucciones de uso
Instruções de serviço
Mode d'emploi

PERFEKT IN FORM UND FUNKTION

AEG
Electrolux



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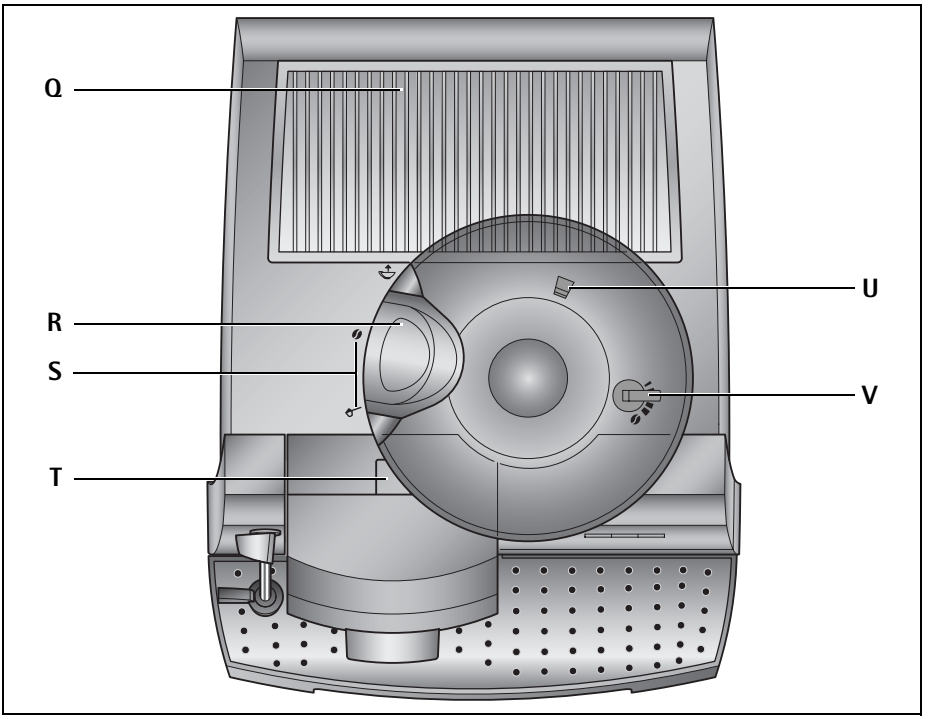

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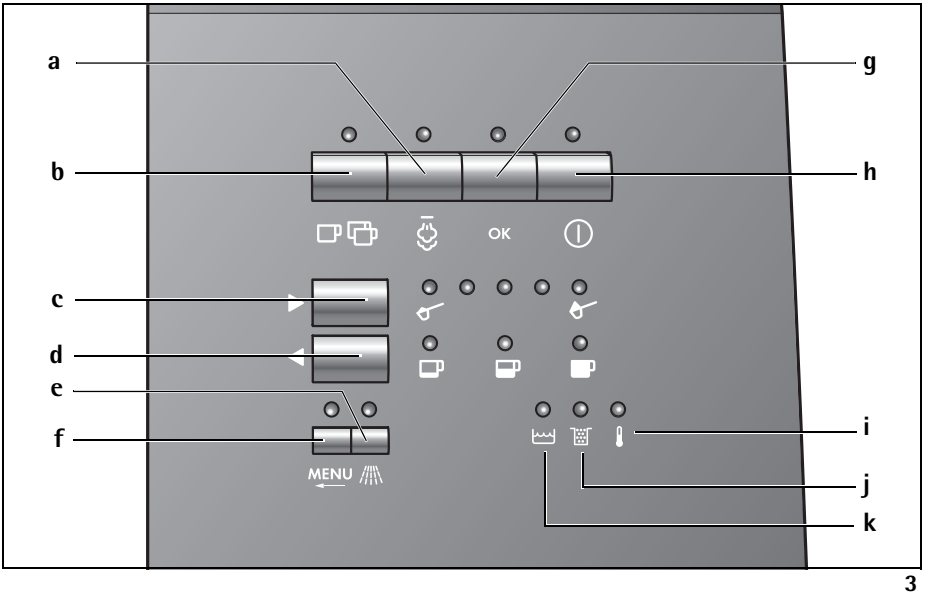

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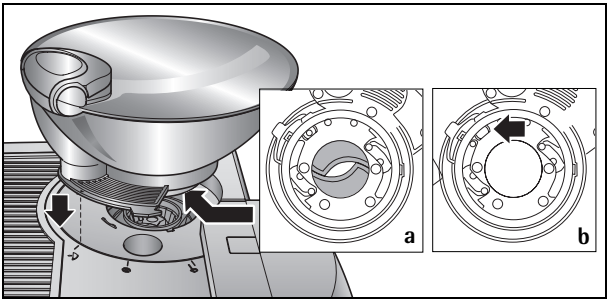

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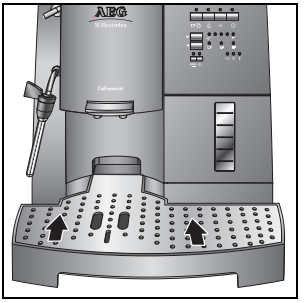

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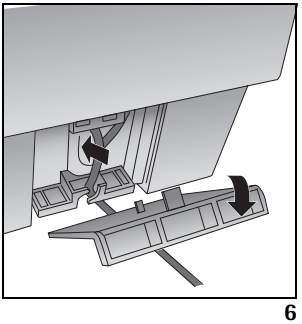

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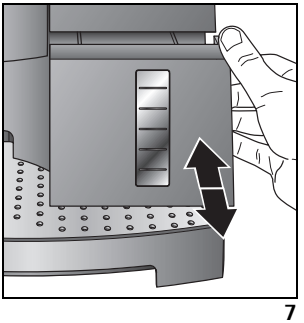

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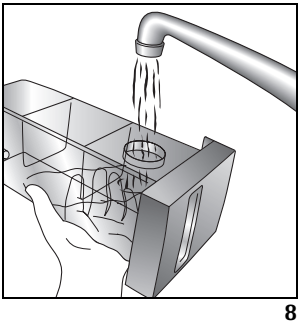

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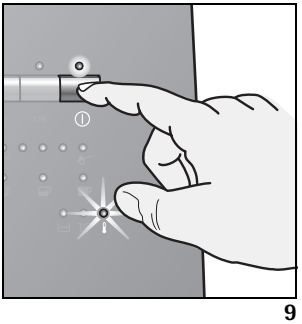

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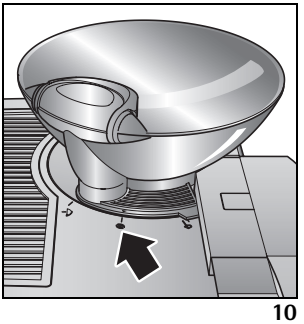

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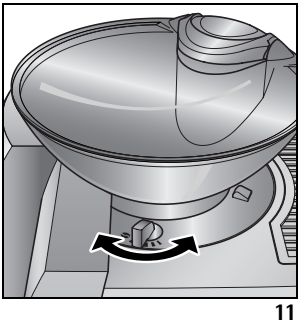

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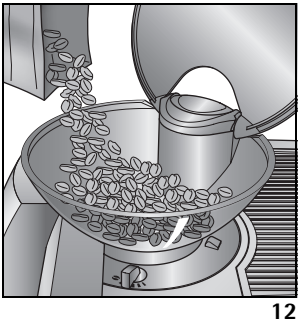

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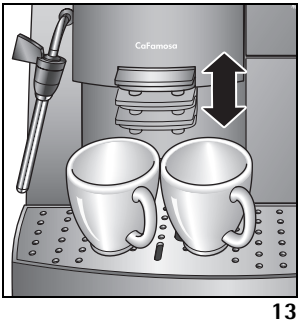

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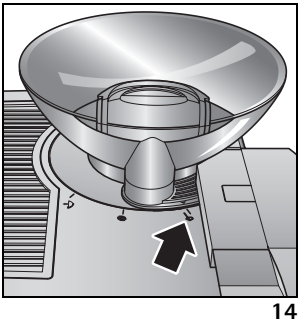

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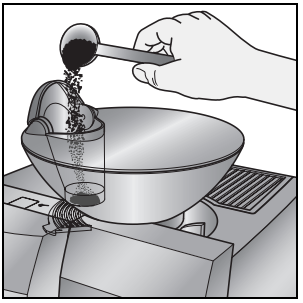

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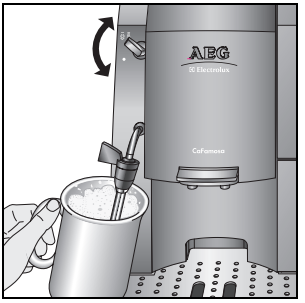

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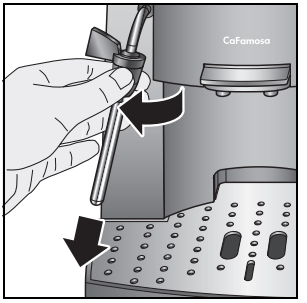

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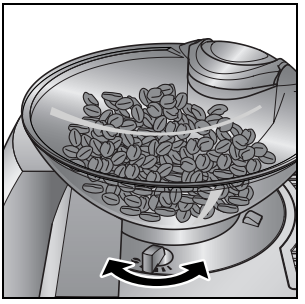

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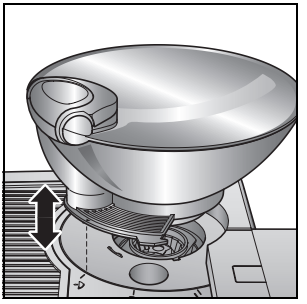

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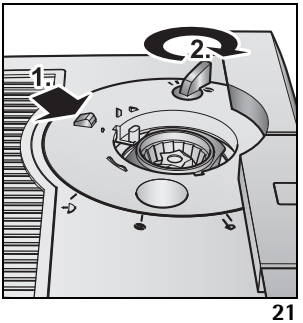

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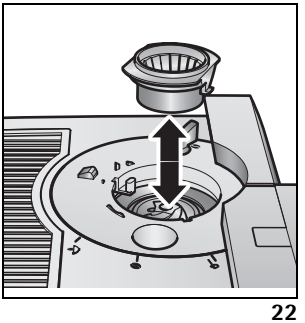

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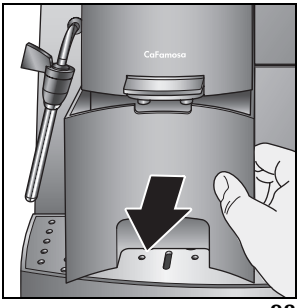

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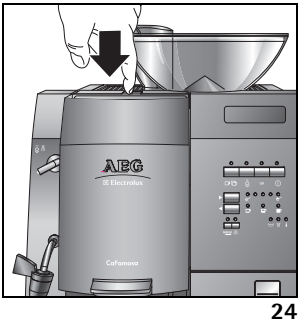

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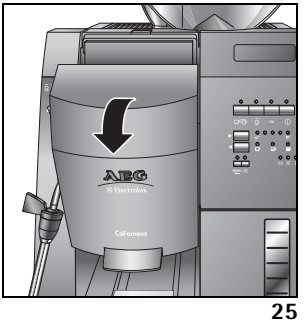

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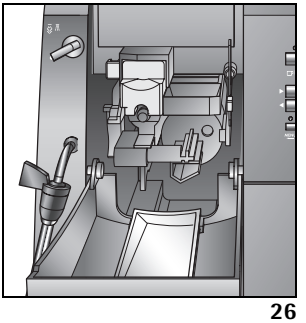

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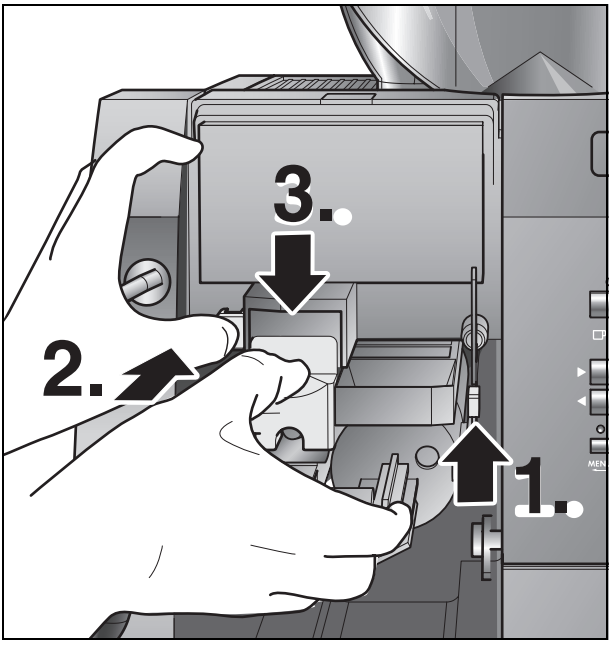

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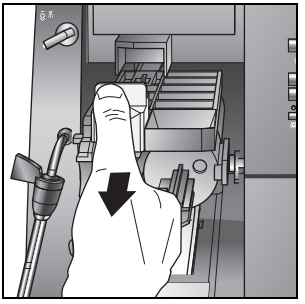

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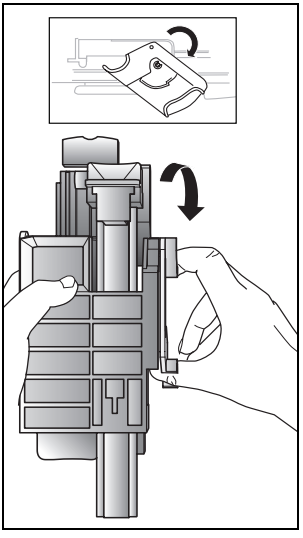

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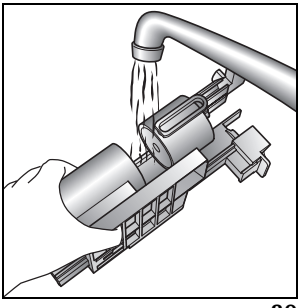

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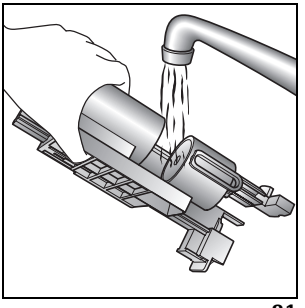

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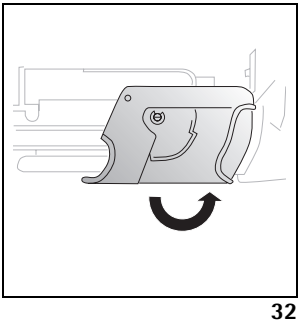

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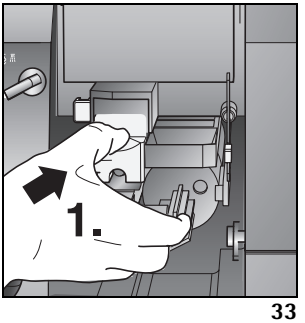

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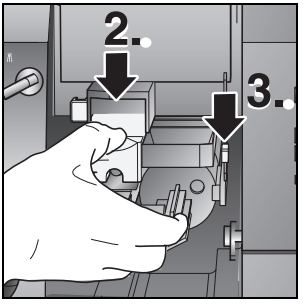

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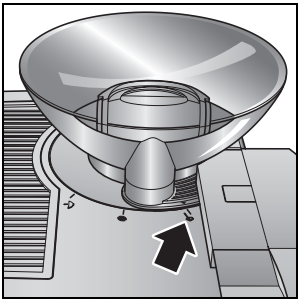

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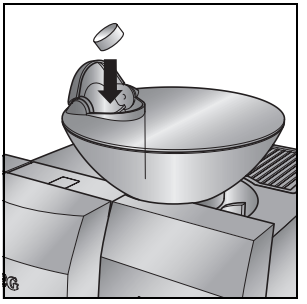

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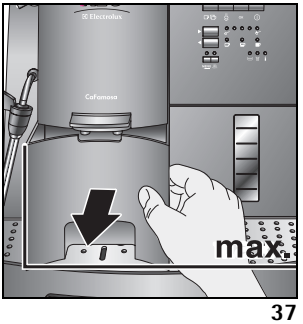

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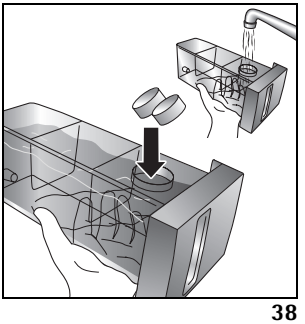

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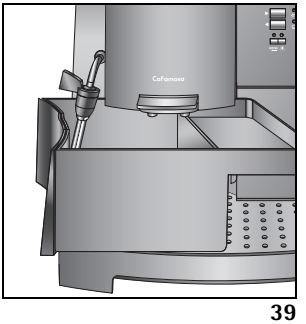

39

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Dear customer

Please read these operating instructions through carefully. Please make sure you read the safety instructions on the first pages of these operating instructions! Keep the operating instructions for future reference. Pass them on to any future owners.

Contents

1 Figure captions 34
1.1 Machine Parts (Fig 1) 34
1.2 Top View (Fig. 2) 34
1.3 Control Panel (Fig. 3) 34

2 Coffee and espresso 35

3 Safety Information 35

4 Overview of the menu points 37

5 Before using for the first time 37
5.1 Setting Up and Connecting the Coffee Machine 37
5.2 Filling with Water 37
5.3 Switching on for the first time 38
5.4 Switching on the machine 38
5.5 Switching the coffee machine off 39
5.6 Setting the water hardness 39

6 Making Coffee with Beans 40
6.1 Filling the Coffee Bean Container 40
6.2 Select Cup Size 40
6.3 Selecting the coffee quantity 40
6.4 Setting the number of cups and dispensing coffee 41

7 Making Ready-ground Coffee 41
7.1 Filling the ground coffee filler 42
7.2 Selecting cup size 42
7.3 Setting number of cups and Dispensing coffee 42

8 Frothing Milk 42

9 Preparing Hot Water 43

10 Programming the cup measure and the coffee quantity 44
10.1 Changing and saving the cup measure and the coffee quantity 44
10.2 Changing and saving the coffee quantity 45

11 Setting the Grinding Texture 45

12 Menu settings 45
12.1 Setting language 45
12.2 Setting the Coffee Temperature 46
12.3 Setting the Switch-off Time 46
12.4 Interrogate the number of dispensed coffees and the cup measures 47
12.5 Resetting the machine to the factory setting (Reset) 47
12.6 Reset display language 47

13 Cleaning and Care 48
13.1 Regular Cleaning 48
13.2 Cleaning the height adjustment 48
13.3 Emptying the Container 48
13.4 Cleaning the Grinder 48
13.5 Cleaning the Coffee-making Unit 49
13.6 Running the Cleaning Program 50
13.7 Running the Descaling Program 51

14 Ordering Accessories 53

15 What do I do, if ... 53

16 Technical Data 54

17 Disposal 55

18 If service is needed 55

1 Figure captions

1.1 Machine Parts (Fig 1)

- **A** Top view (see Fig. 2)
- **B** Bean container with lid
- **C** Service cover
- **D** Selection dial for steam and hot water
- **E** Height-adjustable dispenser with outlets
- **F** Swivel nozzle for steam and hotwater with removable frothing aid
- **G** Container (removable)
- **H** Drip grille
- **I** Drip tray float
- **J** Drip tray
- **K** Display
- **L** Type plate (at top behind service cover)
- **M** Control panel (see Fig. 3)
- **N** Water tank with fill level indicator (removable)
- **O** Test strip for water hardness
- **P** Measuring spoon with cleaning brush

1.2 Top View (Fig. 2)

- **Q** Cup rack
- **R** Opening for ground coffee with lid (ground coffee filler)
- **S** Bean container position setting
- **T** Service cover release button
- **U** Release catch for removing grinding ring
- **V** Lever for setting grinding texture

1.3 Control Panel (Fig. 3)

- **a** Key „Steam Pre-selector“ (with indicator)
- **b** Key „1 or 2 cups of coffee“ (with indicator)
- **c** Key „Coffee Quantity“ * (with indicators)

  * With menu selected (key **f**) this key serves for „paging“ in the menu ▶
- **d** Key „Cup Measure“ ** (with indicators)

  ** With menu selected (key **f**) this key serves for „paging“ in the menu ◀
- **e** Key „Rinse“ (with indicator)
- **f** Key „Menu“ MENU (with indicator)
- **g** Key „OK“ OK (with indicator)
- **h** „On/Off“ key ⏻ (with indicator)
- **i** „Coffee machine heating“ indicator
- **j** „Waste container“ indicator
- **k** „Fill water tank“ indicator

2 Coffee and espresso

Your fully automated coffee machine guarantees you

- Absolute **ease of operation**, both in making coffee and in maintenance and care.

The excellent, individual **taste** is achieved by

- The pre-brewing system: before the coffee is brewed, it is first moistened to extract its full aroma
- The individually controllable amount of water per cup, from a short espresso to a „long" milky coffee
- The individually controllable temperature, at which the coffee is made
- The choice between a normal or a strong cup of coffee
- The grinding texture – adjustable to the roast of the coffee beans, and
- Last, but not least, the guaranteed crema, that small crown of froth that makes espresso-coffee so unmatchable for connoisseurs

Did you know? The time the water is in contact with the ground coffee is considerably less for espresso coffee than conventional filter coffee. As a result, less bitterness is released from the ground coffee– making espresso-coffee that much milder!

3 Safety Information

This appliance corresponds to accepted technological standards with regards to safety and to the German Appliance Safety Law. As the manufacturer, we nevertheless wish to familiarise you with the following safety information.

General safety

- The coffee machine must be connected only to a mains power supply of which the voltage, type of supply and frequency conform with the details shown on the type plate (this can be found on the upper part, behind the service cover)!
- Never allow the mains lead to come into contact with hot parts of the appliance.
- Never use the mains lead to pull the plug out of the mains socket!
- Do not use the coffee machine, if:
  - the mains lead is damaged, or
  - the case shows visible signs of damage.
- Ensure that the coffee machine is switched off before plugging into the mains socket.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities or lack of experience and knowledge unless they have been given initial supervision or instruction concerning use of the appliance by a person responsible for their safety.

Child safety

- **Do not leave the coffee machine running unattended, and take special care when children are about!**

Safety in operation

- **Caution! The coffee dispenser, swivel nozzle and cup rack become hot in operation. Keep childeren at a safe distance!**
- **Caution! Danger of scalding when the steam nozzle is activated! Hot water or steam output can cause scalding.**

Activate the steam nozzle only when you are holding a container under the nozzle.

- Do not use steam to heat inflammable liquids!
- Only use the coffee machine with water in the system! Fill the water tank with cold water. Do not use hot water, milk or other liquids. Do not exceed the maximum fill level of 1.5 litres.
- Do not put frozen or caramelised coffee beans in the bean container. Use only roast coffee beans! Remove any foreign bodies from the coffee beans. Failure to do this invalidates the guarantee.
- Spoon only ground coffee into the ground coffee filler.
- Do not leave the coffee machine switched on unnecessarily.
- Do not expose the coffee machine to the weather.
- When using an extension lead, use only a commercially available cable with a conductor cross-section of at least 1.5 mm^2.
- To avoid injury, persons with motor system disorders should never use the machine without an accompanying person.
- Operate the machine only when the drip tray, container and the drip grille are installed!

Safety in cleaning and care

- Follow the cleaning and descaling instructions.
- Switch off the coffee machine and unplug from the mains socket before carrying out any maintenance or cleaning!
- Do not immerse the coffee machine in water.
- Only clean the steam nozzle when the machine is switched off, cold and not under pressure!
- Do not clean coffee machine parts in the dishwasher.
- Never put water in the grinder. This would damage the grinder.

Never open or repair the coffee machine. Faulty repairs can result in considerable hazard to the user.

Repairs to electrical appliances must be carried out only by qualified service engineers.

If a repair becomes necessary – including replacement of the mains lead, please contact

- the dealer where you bought the coffee machine, or
- the AEG Serviceline.

If the machine is misused or incorrectly operated the manufacturer accepts no liability for damages and the guarantee is invalidated – likewise if the cleaning and descaling program is not carried out immediately after the display indication «CARRY OUT CLEANING PROCESS» respectively «CARRY OUT DESCALING» and according to the details in these operating instructions.

4 Overview of the menu points

Below is an overview of the menu points in which you can change and save the machine parameters which are preset at the factory and also start programs and call up information. You will find detailed information on this in the further chapters of these operating instructions.

- Menu **«LANGUAGE»**
  Display language; Several languages are available for selection.
  Factory setting: «DEUTSCH» (German).
- Menu **«TEMPERATURE»**
  Programmable coffee temperature between 1 (moderately warm) to 5 (extra hot).
  Factory setting: 3 (normal).
- Menu **«SHUT OFF TIME»**
  Programmable switch-off time between 1 to 5 hours.
  Factory setting: 3h (3 hours).
- Menu **«WATERHARDNESS»**
  Programmable hardness level between 1 (soft) and 4 (very hard).
  Factory setting: 3 (hard).
- Menu **«CLEAN»**
  Start the cleaning program.
- Menu **«DESCALE»**
  Start the descaling program.
- Menu **«RESET»**
  Reset the changed parameter settings to the factory settings.
- Menu **«INFO»**
  Retrieve the number of cups of coffee dispensed and the cup measure for each cup size.

5 Before using for the first time

5.1 Setting Up and Connecting the Coffee Machine

Place machine on a suitable horizontal, stable, unheated and water-resistant surface. Ensure there is good air circulation.

Important! If the coffee machine is brought into a warm room from a cold environment, wait about two hours before switching on!

We advise you to place the coffee machine on a suitable mat to prevent damage being caused by spray and splashes.

☞ Hold the bean container with the marking at the „Unlock container" position and set it in place **(Fig. 4)**. The bottom opening of the bean container must be closed **(Fig. 4,a)**, if it is not closed **(Fig. 4,b)**, insert the tip of a ballpoint pen in the small oval hole (arrow) of the black ring with the marking „TOP" and turn opening clockwise as far as the stop.

☞ Now turn the bean container anticlockwise to the position „Coffee beans" **(Fig. 10)** or further on to the position „Powder" **(Fig. 14)**.

☞ Push the drip tray in, until it engages on the right under the water tank **(Fig. 5)**.

☞ Plug the coffee machine into an earthed mains socket. Do not use a socket that is not earthed!

☞ If you do not need the full length of the mains lead, open the cable compartment on the back of the coffee machine, and stow away the unused lead **(Fig. 6)**.

5.2 Filling with Water

Each time before switching on the coffee machine, check that there is water in the water tank and refill if necessary. The coffee machine requires water for the automatic rinsing processes each time the machine is switched on or off.

☞ Remove the water tank from the coffee machine **(Fig. 7)**.

☞ Fill the water tank with fresh cold water **(Fig. 8)**.

ℹ Pour only fresh cold water in the water tank. Never put in other liquids, e.g. mineral water or milk.

☞ Replace the water tank **(Fig. 7)**. Press the tank firmly in, to ensure that the water tank valve opens.

ℹ If for instance, water has to be refilled during coffee dispensing, the „Fill water tank" indicator (Fig. 3, k) flashes, the display indicates «REFILL WATER». Coffee preparation is interrupted. Fill the water tank!

ℹ To always be sure of a rich coffee, with a full aroma, you should:

- change the water in the water tank daily,
- wash the water tank at least once per week in normal washing-up water (not in the dishwasher). Then rinse with fresh water.

5.3 Switching on for the first time

When you place the machine in use for the first time, the automatic switching on process only continues if you have selected the desired language.

☞ Switch on the machine with the „On/Off" key (Fig. 3, h) ⏻ **(Fig. 9)**. The red indicator light comes on

ℹ The machine is set at the factory to the display language «DEUTSCH» (German).

ℹ To select a different language, proceed with „Setting language" page 45.

☞ If you wish to select «DEUTSCH», press the „OK" key (Fig. 3, g). German is now programmed.

ℹ After programming the display returns automatically in the main menu to the menu point «LANGUAGE».

☞ To start the switching on process, press the „Menu" key (Fig. 3, f) MENU or wait ca. 30 sec. For the machine to automatically start with the switching on process.

ℹ The display briefly indicates «AEG CAFAMOSA».

The machine now heats up (display indication «UNIT HEATS») and subsequently performs a rinsing cycle (display indication «UNIT RINSES»). On completion of the rinsing cycle, the machine is ready for use. The display indication now appears according to the basic setting.

5.4 Switching on the machine

Each time before switching on, make sure there is water in the water tank and replenish if necessary. The machine requires water for the automatic rinsing cycles with each switching on and switching off process.

☞ Switch the machine on with the „On/Off" key (Fig. 3, h) ⏻ **(Fig. 9)**. The red indicator light comes on, the display indicates briefly «AEG CAFAMOSA».

ℹ Immediately after being switched on the machine runs through a set-up cycle. The noises occurring are perfectly normal.

ℹ During the heating-up phase (ca. 60 seconds) the „Coffee machine heating" indicator (Fig. 3, i) flashes (display indication «UNIT HEATS»).

ℹ After the operating temperature has been reached, the coffee machine carries out an automatic rinsing cycle. (display indication «UNIT RINSES»). The water flows into the drip tray. The „Unit heats" indicator (Fig. 3, i) lights continuously.

The coffee machine is now ready to use. The indication shown in the display depends on the last selected coffee mode.

5.5 Switching the coffee machine off

☞ Switch the machine off with the „On/Off" key (Fig. 3, h) ⏻.

The machine carries out a rinsing cycle (display indication «UNIT RINSES») and then requests you to empty the container (display indication ca. 1 min. alternately «UNIT SWITCHES OFF» and «WASTE CONTAINER»). The machine is switched off automatically after 60 seconds.

Emergency cut-out

You can place the machine out of action immediately at any time.

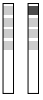
☞ Press the „On/Off" key (Fig. 3, h) briefly twice in succession ⏻. All functions are immediately switched off and the machine is placed out of action.

5.6 Setting the water hardness

After first placing the machine in use or when using a different water quality you should set the machine to the water hardness level corresponding to the local water hardness. You can use the included test card to determine the water hardness, or contact your local water supply company.

Determining water hardness

☞ Dip the test strip in cold water for around 1 second. Shake off the excess water, and gauge the hardness by means of the pink bands.



No pink bands **or one** pink band:
Hardness 1, soft
up to 1.24 mmol/l, or
up to 7° German hardness, or
up to 12.6° French hardness

Two pink bands:
Hardness 2, medium hard
up to 2.5 mmol/l, or
up to 14° German hardness, or
up to 25.2° French hardness

Three pink bands:
Hardness 3, hard
up to 3.7 mmol/l, or
up to 21° German hardness, or
up to 37.8° French hardness

Four pink bands:
Hardness 4, very hard
over 3.7 mmol/l or
over 21° German hardness, or
over 37.8° French hardness

Setting and saving the water hardness level

You can set 4 hardness levels. The coffee machine is factory-set to hardness level 3.

☞ With the machine switched on, press the „Menu" key (Fig. 3, f) MENU. The menu point «LANGUAGE» appears.

☞ Press the paging keys ▶ or ◀ (Fig. 3, c or d) until the menu point «WATERHARDNESS» appears.

☞ Confirm the menu point with the „OK" key (Fig. 3, g). The display indicates the current setting e.g. «HARDNESS LEVEL 3»

☞ Then press the paging keys ▶ or ◀ (Fig. 3, c oder d) until the determined hardness level is displayed.

☞ Confirm the selection with the „OK" key (Fig. 3, g).

ℹ After the programming the display returns automatically into the main menu to the meun point «WATERHARDNESS».

☞ To return to the coffee mode, then press the „Menu" key (Fig. 3, f) MENU or wait ca. 30 sec. For the machine to automatically return to the coffee mode.

ℹ You can execute other menu settings, see „Menu settings" page 45.

6 Making Coffee with Beans

The following process for making coffee with beans runs **completely automatically**: Grinding, portioning, pressing, pre-brewing, brewing, ejection of the coffee grounds.

The facility to select the grinding texture and the coffee quantity allows you to individually set up the coffee machine to your own personal taste.

⚠ Ensure that you use only pure coffee beans with no caramelised or aromatised additives. Do not use frozen beans.

6.1 Filling the Coffee Bean Container

☞ Turn the bean container to the „Coffee Beans" position **(Fig. 10)**. The mechanism sets to the required function.

☞ Set the grinding texture **(Fig. 11)**. Using the grinding texture adjustment (Fig. 2, V) you can set the grinding texture of the grinder.

⚠ **Note!** Before putting beans into the coffee machine for the first time, you can set the grinding texture once with the grinder stationary. Once the grinder has been filled with beans, the setting can be changed only while grinding is proceeding. Otherwise the coffee machine could be damaged.

ℹ The grinder is factory-set to a medium grinding texture. Notes on changing the grinder setting can be found in „Setting the Grinding Texture" page 45.

☞ Raise the lid of the coffee bean container, and fill the container with fresh coffee beans **(Fig. 12)**. Then reclose the lid.

⚠ **Note!** Make sure that no foreign bodies, such as stones, enter the coffee bean container. **Damage** caused by foreign bodies in the grinder is excluded from the guarantee.

6.2 Select Cup Size

Depending on your taste, select a „short" espresso or a „long" milky coffee.

☞ For this press the „Cup Size" key (Fig. 3, d) until the desired cup symbol is selected or the desired cup size is indicated on the display.

The cup sizes are indicated as follows:

	«CUP SMALL»	Espresso cup
	«CUP MEDIUM»	Coffee cup
	«CUP LARGE»	Coffee mug

ℹ The bottom line in the display shows the coffee quantity. The procedure for changing this is described in the following section.

ℹ The machine is set to standard quantities at the factory. Instructions for changing the set coffee quantities are to be found under „Programming the cup measure and the coffee quantity" on page 44.

6.3 Selecting the coffee quantity

☞ Press the „Coffee Quantity" key (Fig. 3, c) until the desired coffee quantity symbol lights or the desired coffee quantity is selected on the display.

The coffee quantities are indicated as follows:

	«EXTRA MILD»	extra mild
	«MILD»	mild
	«NORMAL»	normal
	«STRONG»	strong
	«EXTRA-STRONG»	extra strong

The top line in the display indicates the cup size. The instructions for selectig a different cup size are contained in the previous section.

To save having to select the coffee quantity every time you switch on the coffee machine, you can permanently save the coffee quantity in relation to the cup size. Instructions are to be found under „Programming the cup measure and the coffee quantity" on page 44.

6.4 Setting the number of cups and dispensing coffee

☞ Place one or two cups under the coffee dispenser. The dispenser can be slid up or down to match the height of your cup/mug to reduce heat loss and coffee splashes **(Fig. 13)**.

If the height adjuster is stiff, proceed as described under „Cleaning the height adjustment" page 48.

☞ Press the key „1 or 2 cups of coffee" (Fig. 3, b) ☕☕ once or twice in order to select 1 or 2 cups. The display shows «1 CUP» or «2 CUPS». If you have selected «2 CUPS», the key lights up.

☞ Press the „OK" key (Fig. 3, g).

The coffee is now made.

In the coffee-making process, the ground coffee is first of all wetted with a small quantity of water for prebrewing. Following a short pause, the actual brewing process commences.

☞ You can prematurely stop the coffee being dispensed at any time by briefly pressing the previously actuated „OK" key (Fig. 3, g) once again. This is indicated in the display with «BREAK».

If you have not dispensed coffee for a long period of time with the machine switched on, you should rinse the system before dispensing again. Start the rinsing with the „Rinse" key (Fig. 3, e), the display shows «UNIT RINSES». With this additional rinsing phase the brewing unit is brought back to the initial coffee dispensing temperature.

7 Making Ready-ground Coffee

This function allows you to brew preground coffee, e.g. **decaffeinated coffee.**

Note that you must use only the supplied measuring spoon, and never put more than 2 level measuring spoons of ground coffee (max. 16 g) into the ground coffee filler.

Note! Make sure that no ground coffee has remained in the filler, and that no foreign bodies enter the filler. **The ground coffee filler** is not a storage container. The ground coffee must be fed directly into the coffee-making unit.

If the brewing unit is overfilled, the machine indicates a fault; the display then shows «CLEAN BREWING UNIT» and «SWITCHES OFF UNIT» alternately. For instructions on cleaning the brewing unit, see „Cleaning the Coffee-making Unit" page 49.

Do not put any water-soluble or freeze-dried instant powders or any other drink powder into the ground coffee filler. Coffee powder, which is too fine, can lead to blockages.

7.1 Filling the ground coffee filler

☞ Turn the coffee bean container to the „Ground Coffee" position **(Fig. 14)**. The mechanism sets to the required function.

ⓘ When using ready ground coffee, the „Coffee Quantity" function is inactive. So no coffee quantity signal lamps light.

☞ Open the lid of the ground coffee filler, and spoon in the fresh ground coffee **(Fig. 15)**.

Do not add coffee during the brewing process. Only put in ground coffee for the next cup when the brewing process has completely finished and the coffee machine is ready.

☞ Close the lid.

7.2 Selecting cup size

See „Select Cup Size" page 40.

7.3 Setting number of cups and Dispensing coffee

See „Setting the number of cups and dispensing coffee" page 41.

8 Frothing Milk

The steam can be used to froth milk and to heat liquids. Since a higher temperature is needed to produce steam than to make coffee, the coffee machine has an additional steam mode.

ⓘ To make a cappuccino, fill a large cup 1/2 to 2/3 full with espresso, and then add the frothed milk.

⚠ Caution! Danger of scalding when the steam nozzle is activated! Hot water or steam output can cause scalding. Do not activate the steam nozzle until it is immersed in the milk.

☞ To produce steam, press the „Steam Pre-selector" key (Fig. 3, a) ♨. The indicator illuminates; the „Unit heats" indicator (Fig. 3, i) can also 🌡 flash and the display shows «UNIT HEATS». When the heating process is finished, the „Unit heats" indicator (Fig. 3, i) lights 🌡 continuously the display shows «STEAM READY – OPEN STEAM NOZZLE». The machine is ready for the milk frothing.

ⓘ If the steam function is not used for longer than 1 minute, the machine switches back automatically to the coffee mode.

☞ Pour low-fat, cold milk into a mug which must be small enough to fit under the steam nozzle.

ⓘ The milk should be cold. You should also use a cold mug, preferably a stainless steel one which should not be rinsed beforehand in hot water.

☞ Swing out the steam nozzle and hold the mug under the steam nozzle so that the nozzzle opening is just immersed in the milk.

Attention! Impurities from dried milk residues in the steam nozzle. Take care not to immerse the steam nozzle in the milk far enough to cover the air intake opening at the top of the steam nozzle. Otherwise milk can be sucked into the nozzle and cause impurities in the steam nozzle.

☞ Turn the Selection dial for steam and hot water (Fig. 1, D) to the position **(Fig. 16)**. The display shows the steam process (indication «STEAM»). The milk is frothed.

Hold the mug steady during the frothing. The nozzle should not be allowed to touch the bottom of the mug and cut off the steam supply. Froth the milk to at least twice its volume.

☞ To end the frothing, turn the Selection dial for steam and hot water (Fig. 1, D) to the position ● and then remove the vessel **(Fig. 16)**. The display returns to the steam readiness indication (indication «STEAM READY – OPEN STEAM NOZZLE»).

Caution! Danger of scalding from hot milk spray! Switch the steam off, before removing the mug with the frothed milk.

☞ Exit the steam mode by pressing the „Steam Pre-selector" key (Fig. 3, a) or wait ca. 60 sec., for the machine to automatically return to the coffee mode; the indication is extinguished.

Now the machine is once again ready for making coffee; the last selected coffee setting is shown in the display.

☞ Each time you have frothed milk, let off some hot water through the nozzle for a short time by setting the Selection dial for steam and hot water (Fig. 1, D) to the position. This is necessary to prevent milk residues drying inside the nozzle, and thereby blocking it. Use a suitable container to catch the water. During this process the display shows «HOTWATER». Then return the Selector dial to the position ●; the last selected coffee setting is shown in the display.

☞ Remove the frothing aid after each use **(Fig.17)**. For this, take hold of the frothing aid by the black seal and disengage the bayonet connector by turning it slightly anticlockwise. Rinse off the milk residues under running water. Wipe the steam nozzle with a damp cloth.

Caution! Danger of burns from the frothing aid! Hold the frothing aid only by the black seal.

9 Preparing Hot Water

The hot water can be used to pre-heat cups and for making hot drinks, e.g. tea or instant soups.

Caution! Danger of scalding when the hot water nozzle is activated! Hot water or steam output can cause scalding. Activate the hot water nozzle only when a container is under the hot water nozzle.

☞ Place a container under the hot water nozzle. Set the Selection dial for steam and hot water (Fig. 1, D) to the position **(Fig. 18)**. Hot water is ready; the display shows «HOTWATER».

☞ After you have dispensed the hot water turn the Selection dial for steam and hot water (Fig. 1, D) back to the ● position **(Fig. 18)** and remove the container.

10 Programming the cup measure and the coffee quantity

The coffee machine is factory-set to standard measures. These measures can be individually changed to your own taste and saved for each cup size.

10.1 Changing and saving the cup measure and the coffee quantity

Here it is possible to change and save the cup measure for each of the three cup sizes and for coffee bean mode also the coffee quantity. To program the setting correctly, note the order:

- First select the cup size for which you wish to make the settings.
- Next select the coffee quantity (only for coffee bean mode) (i.e. how strong you want the coffee to be).
- Then determine how full the cup is to be filled.

☞ First press the „Cup Size" key (Fig. 3, d) until the cup symbol is illuminated for which you want set the cup measure. The display shows e.g. «1 CUP LARGE».

☞ **Only with coffee bean mode:** Next press the „Coffee Quantity" key (Fig. 3, c) until the desired coffee quantity symbol illluminates. The display shows e.g. «STRONG».

ⓘ The top line in the display indicates the selected cup size. The bottom line in the display indicates the selected coffee quantity.

☞ Place a corresponding cup under the coffee dispenser (e.g. coffee mug).

☞ Next press the „OK" key (Fig. 3, g) and keep it pressed until the desired cup measure is reached.

ⓘ During the filling the display indicates «CUP LEVEL» ; the bar indicator in the bottom line moves up. The max. bar indication corresponds to the max. possible cup measure of ca. 240 ml.

ⓘ When you save the cup measure in coffee bean mode, firstly the grinder starts and grinds the coffee. Keep the „OK" key pressed (Fig. 3, g) until the desired cup measure is reached.

☞ Release the key once your desired cup measure is reached. This cup measure is now saved. The display briefly indicates «PROGRAMMED».

☞ Repeat the action if you would also like to adjust the measures for the other cup sizes.

ⓘ The machine switches off automatically on reaching the max. cup measure. The saved values are retained also when the machine is switched off. If you would like to change your cup size or flavour, you can individually adjust the cup measure at any time or return them to the factory setting with a reset. You will find which settings are reset under „Resetting the machine to the factory setting (Reset)" page 47.

ⓘ The saving of the cup measure is only possible for 1 cup. For dispensing of 2 cups the saved values are doubled.

10.2 Changing and saving the coffee quantity

This is only possible with coffee bean mode, not for use with ground coffee. Should your taste change or you find the coffee to strong or too mild, you can change just the coffee quantity without changing the cup measure.

☞ First press the „Cup Size" key (Fig. 3, d) until the cup symbol illuminates, for which you would like to adjust the coffee quantity. The display shows e.g. «1 CUP LARGE».

ⓘ The top line in the display shows the selected cup size. The bottom line in the display always shows the coffee quantity you have saved previously for this cup measure, e.g. «STRONG»

☞ Next press the „Coffee quantity" key (Fig. 3, c) until the desired coffee quantity symbol is illuminated. The display shows e.g. «MILD». The value is now saved.

☞ Repeat the process if you also want to adjust the coffee quantities for the other cup sizes.

ⓘ Be sure the follow the order; first select the cup size, then the coffee quantity.

ⓘ The saved quantities remain stored when the coffee machine is switched off.

11 Setting the Grinding Texture

⚠ **Note!** The grinder settings must be changed only while coffee is being ground. Making adjustments to the stationary grinder can damage the coffee machine.

☞ Dispense a coffee with beans. During the grinding, set the grinding texture with the grinding texture setting lever (Fig. 2, V) and **(Fig. 19)**.

The lever positions have the following effects:

Fine grade for intensive taste

Medium grade for normal taste

Coarse grade for mild coffee

Remove foreign bodies from the grinder

Foreign bodies, such as small stones in the grinder can damage the grinder. The coffee machine includes a stone detector. A foreign body in the coffee causes a loud, even rattle. If you hear this noise while coffee is being ground, immediately switch off the coffee machine and remove the foreign body, as described in „Cleaning the Grinder" page 48.

12 Menu settings

12.1 Setting language

You can select between several languages. The factory setting is «DEUTSCH» (German). You can change this setting as follows:

☞ Press the „Menu" key (Fig. 3, f) MENU. The manu point «LANGUAGE» appears.

☞ Confirm the menu point with the „OK" key (Fig. 3, g). The set language appears in the display (on placing in operation for the first time, the factory setting «GERMAN»).

☞ Press the paging keys ▶ or ◀ (Fig. 3, c or d) until the desired language appears.

☞ When the desired language is displayed, confirm it with the „OK" key (Fig. 3, g). This languaage is now programmed.

After the programming, the display returns in the main menu to the menu point «LANGUAGE».

☞ To return to the coffee mode, press the „Menu" key (Fig. 3, f) MENU or wait ca. 30 sec. for the machine to return automatically to the coffee mode.

12.2 Setting the Coffee Temperature

There are five temperature levels to choose from. The coffee temperature levels are defined as follows:

- «TEMPERATURE 1» = „luke warm"
- «TEMPERATURE 2» = „warm"
- «TEMPERATURE 3» = „normal"
- «TEMPERATURE 4» = „hot"
- «TEMPERATURE 5» = „extra hot"

The factory setting is «TEMPERATURE 3». You can change this setting as follows:

☞ Press the „Menu" key (Fig. 3, f) MENU. The menu point «LANGUAGE» appears.

☞ Press the paging keys ▶ or ◀ (Fig. 3, c or d) until the menu point «TEMPERATURE» appears.

☞ Confirm the menu point with the „OK" key (Fig. 3, g). The display shows the current setting, e.g. «TEMPERATURE 3».

☞ Where necessary select a different temperature, using the paging keys ▶ or ◀ (Fig. 3, c or d).

☞ When the required temperature is indicated, confirm this with the „OK" key (Fig. 3, g). This temperature is now programmed.

After programming, the display returns automatically in the main menu to the menu point «TEMPERATURE».

☞ To return to the coffee mode, press the „Menu" key (Fig. 3, f) MENU or wait ca. 30 sec. for the machine to return automatically to the coffee mode.

12.3 Setting the Switch-off Time

If the coffee machine is not used for a set amount of time, it automatically switches off for safety and economy reasons.

You can choose between five switch-off times (automatic switch-off after 1 to 5 hours):

«SHUT OFF TIME 1h» = 1 hour
«SHUT OFF TIME 2h» = 2 hours
«SHUT OFF TIME 3h» = 3 hours
«SHUT OFF TIME 4h» = 4 hours
«SHUT OFF TIME 5h» = 5 hours

The factory setting is « SHUT OFF TIME 3h». You can change this setting as follows:

☞ Press the „Menu" key (Fig. 3, f) MENU. The menu point «LANGUAGE» appears.

☞ Press the paging keys ▶ or ◀ (Fig. 3, c or d) until the manu point «SHUT OFF TIME» appears.

☞ Confirm the menu point with the „OK" key (Fig. 3, g). The display indicates the current setting, e.g. «SHUT OFF TIME 3h».

☞ Where necessary, select a different switch-off time with the paging keys ▶ or ◀ (Fig. 3, c or d).

☞ When the required switch-off time is indicated, confirm this with the „OK" key (Fig. 3, g). This switch-off time is now programmed.

After the programming, the display returns automatically in the main menu to menu point «SHUT OFF TIME».

☞ To return to the coffee mode, press the „Menu" key (Fig. 3, f) MENU or wait ca. 30 sec. for the machine to return automatically to the coffee mode.

12.4 Interrogate the number of dispensed coffees and the cup measures

The coffee machine has the facility to display the total number of cups of coffee made.

You can also display the cup measures programmed for the three cup sizes.

i Where 2 cups of coffee are dispensed simultaneously, there are also counted as 2 cups of coffee.

☞ Press the „Menu" key (Fig. 3, f) MENU. The menu point «LANGUAGE» appears.

☞ Press the paging keys ▶ or ◀ (Fig. 3, c or d) until the menu point «INFO» appears.

☞ Confirm the menu point with the „OK" key (Fig. 3, g). The display shows the number of cups dispensed up to this time, e.g. «QUANTITY 135» for 135 dispensed coffees.

☞ Repeatedly press the paging keys ▶ or ◀ (Fig. 3, c or d) to indicate the currently saved cup measures for each of the three cup sizes. The display shows the selected cup size, e.g. «MEDIUM» and in the second line, the corresponding saved cup measure as a bar indication.

i The max. bar indication corresponds to the max. possible cup measure of ca. 240 ml.

☞ To return to the coffee mode, press the „Menu" key (Fig. 3, f) MENU or wait ca. 30 sec. for the machine to automatically return to the coffee mode.

12.5 Resetting the machine to the factory setting (Reset)

This function is used to reset changes you have made to the factory settings.

The following settings or saved values are affected:

- Water hardness
- Cup measures/coffee quantities
- Coffee temperature
- Switch-off time

☞ Press the „Menu" key (Fig. 3, f) MENU. The menu point «LANGUAGE» appears.

☞ Press the paging keys ▶ or ◀ (Fig. 3, c or d) until the menu point «RESET» appears.

☞ Confirm the menu point with the „OK" key (Fig. 3, g). The display shows «RESET».

☞ Confirm the menu point with the „OK" key (Fig. 3, g). The display shows «RESET PROGRAMMED». The machine is now reset to the factory settings.

i After programming, the machine returns automatically to the menu point «RESET».

☞ To return to the coffee mode, press the „Menu" key (Fig. 3, f) MENU or wait ca. 30 sec. for the machine to automatically return to the coffee mode.

12.6 Reset display language

With this function you can reset the machine to its status on first placing in operation.

The following settings are **not** affected:

- Water hardness
- Cup measures/Coffee quantities
- Coffee quantities
- Coffee temperatures
- Switch-off time

☞ Press the „Menu" key (Fig. 3, f) MENU and keep it pressed. Then press the „On/Off" key (Fig. 3, h) ⏻. The display shows the menu point «LANGUAGE RESET»

☞ Confirm the menu point with the „OK" key (Fig. 3, g). The machine switches off.

i You have now carried out a „Language Reset" and the next time the machine is placed in operation you must reselect the language; see „Switching on for the first time" page 38.

i If you do not wish to carry out a „Language Reset", press the „On/Off" key (Fig. 3, h) at menu point «LANGUAGE RESET» ⏻.

13 Cleaning and Care

To ensure consistent coffee quality and faultless operation, always keep your coffee machine clean.

13.1 Regular Cleaning

⚠ **Caution!** Before cleaning, switch off the coffee machine and allow it to cool down. Do not use any abrasive, scouring or corrosive cleaning materials. Wipe the inside and outside of the case only with a damp cloth.

⚠ **Note!** Never put the coffee machine or separate parts of the coffee machine in the dishwasher.

⚠ **Note!** Never put water in the coffee bean container, as this would damage the grinder.

☞ Remove the water tank daily (**Fig. 7**) and empty any remaining water. Rinse out the water tank with fresh water. Use fresh water every day.

☞ Empty the container daily, see „Emptying the Container" page 48.

☞ Regularly drain the drip tray. This can be done at any time, but must be done when the red Drip tray float (Fig. 1, I) appears through the opening in the drip grille.

☞ Regularly (at least once per week) clean the Water tank (Fig. 1, N), Drip tray (Fig. 1, J), Drip grille (Fig. 1, H) and Container (Fig. 1, G) with warm water, a mild washing up liquid and possibly a brush.

☞ From time to time, remove the coffee bean container and clear away any residues.

☞ Each time the machine is used for frothing, remove the frothing aid and clean off any milk remains. The air intake opening under the seal must not become blocked. This can be cleaned out with a thin needle.

13.2 Cleaning the height adjustment

☞ If the height adjustment of the coffee dispenser becomes stiff, remove the container, open the service cover and remove it. Slide the height adjuster right down, and off the bottom. To do this, gently raise the inside catch. Use warm water to clean any coffee residues from both parts. Reassemble the two parts. To do this, gently pull up the catch. Check the ease of movement of the height adjuster. Refit the service cover and push the container back in place.

13.3 Emptying the Container

At regular intervals, after every 16 coffee brews, the „Waste container" indicator (Fig. 3, j) signals that the container has to be emptied and cleaned. The display shows «WASTE CONTAINER».

When the coffee machine is in daily use, empty the container daily. As a reminder the display shows «WASTE CONTAINER» every time you switch the machine off.

ℹ Always empty the container with the coffee machine switched on, otherwise the coffee machine does not register that the container has been emptied.

13.4 Cleaning the Grinder

Use the supplied brush to remove ground coffee residues.

⚠ **Note!** Never put water in the grinder. This would damage the grinder.

☞ Press the „On/Off" key (Fig. 3, h) ⏻ to switch off the coffee machine. Unplug from the mains socket.

☞ Turn the bean container so that the mark is at the „UnlockContainer" position and remove the container (**Fig. 20**).

☞ Remove any remaining coffee beans (you could use the vacuum cleaner with the hose or crevice tool attachment for this).

If a foreign body is impossible to remove, take off the grinding ring.

☞ To do this, proceed as follows **(Fig. 21)**:

1. Push the Release catch for removing grinding ring (Fig. 2, U) forward toward the centre of the grinder.
2. Keep it in this position and turn the Lever for setting grinding texture (Fig. 2, V) approximately one full turn clockwise until it comes up against the stop.

You can continue to turn the Lever for setting grinding texture (Fig. 2, V) only if the Release catch for removing grinding ring (Fig. 2, U) is pressed.

☞ Now release the grinding ring **(Fig. 22)** and remove the foreign body or bodies.

Caution! Risk of injury from the spinning grinder. Never switch the coffee machine on, when you are working on the grinder. This can lead to severe injuries. Before starting work, ensure that the machine is unplugged from the mains socket.

When refitting the grinding ring, ensure that both catches on the grinding ring holder engage in the corresponding slots **(Fig. 22)**.

Failure to do this can lead to damage to the grinder.

☞ Turn the Lever for setting grinding texture (Fig. 2, V) approximately one full turn anticlockwise until it comes up against the stop.

☞ Set the bean container in place at the „UnlockContainer" position and turn it back to the „Coffee Beans" position .

☞ Add a small quantity of coffee beans, and test the proper operation of the grinder by making a cup of coffee. The first time the grinder is used, or after cleaning, less ground coffee will enter the coffee-making unit, because the channel first has to be filled. This can influence the first cup of coffee.

13.5 Cleaning the Coffee-making Unit

We advise you to clean the coffee-making unit regularly (depending on how frequently it is used). It should be cleaned before you start the cleaning program. If your coffee machine is to be left unused for some time (e.g. holidays), empty the container and the water tank, and thoroughly clean the coffee machine, including the coffee-making unit.

Removing the coffee-making unit

☞ Press the „On/Off" key (Fig. 3, h) ⏻ to switch the coffee machine off. Unplug from the mains socket.

☞ Pull the container completely out of the coffee machine **(Fig. 23)**.

☞ Press the Service cover release button (Fig. 2, T) **(Fig. 24)**.

The service cover opens at the front **(Fig. 25)**.

☞ Remove the service cover.

The coffee-making unit is located behind the service cover **(Fig. 26)**. The three red elements are used for latching and unlatching.

☞ To remove the coffee-making unit, operate the latches in the following order **(Fig. 27)**:

1. Push the latching lever up.
2. Press and hold the lock button.
3. Press and hold the latching button down and pull out the coffee-making unit **(Fig. 28)**.

Cleaning the coffee-making unit

☞ To clear coarse particles (contamination) from the coffee-making unit, pull the red service lever down to the stop and open the coffee-making unit **(Fig. 29)**.

The two strainers and now readily accessible, and the ejector lever drops down.

☞ Rinse the coffee-making unit under warm, running water. It is essential to thoroughly rinse the stainless steel strainers to remove all coffee residues **(Fig. 30 and 31)**.

☞ Dry the coffee-making unit off and push the service lever back up to the stop **(Fig. 32)**.

The ejector lever flips in and the coffee-making unit closes.

Inserting the coffee-making unit

☞ Follow these steps to re-insert the coffee-making unit:

1. Push the coffee-making unit onto the guide bar and then unit into the coffee machine as far as it will go **(Fig. 33)**.
2. Press the latching button down and slide the coffee-making unit back for around another 1 cm until the latching button engages **(Fig. 34)**.
3. Press the latching lever down to the stop **(Fig. 34)**.

☞ Replace and close the service cover, and re-insert the container.

ℹ The coffee machine can be switched on only when the service cover is closed. After the coffee machine has been switched on, the coffee-making unit runs through the set-up cycle, and this is followed by the normal heating process.

13.6 Running the Cleaning Program

The cleaning program permits the intensive cleaning of otherwise inaccessible locations. Start the cleaning program at the latest when you are instructed by the display indication «CARRY OUT CLEANING PROCESS».

The cleaning process takes ca. 8 minutes and should not be interrupted.

ℹ Use only original AEG-cleaning tablets! These can be obtained through the AEG Serviceline (ET No. 663 910 480) or your dealer (E No. 950 078 803).

☞ Before starting the cleaning program, clean the brewing unit (see „Cleaning the Coffee-making Unit" page 49).

☞ Press the „Menu" key (Fig. 3, f) MENU. The menu point «LANGUAGE» appears.

☞ Press the paging keys ▶ or ◀ (Fig. 3, c or d) until the menu point «CLEAN» appears.

☞ Confirm the menu point with the „OK" key (Fig. 3, g). The display shows «START CLEANING».

☞ Confirm with the „OK" key (Fig. 3, g). The display shows «PREPARE CLEANING».

To prepare for cleaning, follow the instructions in the display.

- «REFILL WATER – PRESS OK»

☞ Remove the water tank, fill it with water and replace. Then press the „OK" key (Fig. 3, g).

- «BEAN CONTAINER IN POWDER MODE»

ℹ This message only appears when the bean container is in powder mode.

☞ Turn the bean container to the position „Ground coffee" **(Fig. 35)**.

- «TABLETS IN POWDER HOLDER – PRESS OK»

☞ Place a cleaning tablet in the powder holder **(Fig. 36)**. Then press the „OK" key (Fig. 3, g).

- «WAIT»
  The brewing unit is positioned.
- «WASTE CONTAINER – PRESS OK»

☞ Remove and empty container. Then press the „OK" key (Fig. 3, g).

- «CONTAINER UNDER OUTLET – PRESS OK»

☞ Place the emptied container under the outlet as shown in **Fig. 37**.

ℹ The container serves as a collecting vessel for the cleaning fluid.

☞ Press the „OK" key (Fig. 3, g). The cleaning program starts.

During the cleaning process the display shows the following indications alternately:

- «CLEANING 1 <1-6>»:
  The program carries out 6 cleaning cycles. The pauses enable the cleaning solution to take effect. The cleaning cycles are counted off in the display.
- «IN PROCESS»
  The bar indication in the bottom line increases with the advance of the pause duration.

In the event of a power failure or interruption, the program must be restarted!

The cleaning process takes ca. 8 minutes. Then the following is shown in the display:

- «WAIT»
- «WASTE CONTAINER – PRESS OK»

☞ Empty and replace the container. Then press the „OK" key (Fig. 3, g).

- «REFILL WATER – PRESS OK»

☞ Remove the water tank, refill water and replace. Then press the „OK" key (Fig. 3, g).

- «CLEANING COMPLETED»
  When this message appears, the cleaning program is ended.

☞ Turn the bean container to the desired position. The machine is now ready for use and in the status of the last selected coffee mode.

After running the cleaning program, you are advised to throw away the first cup of coffee from the machine.

13.7 Running the Descaling Program

The descaling program allows you to simply and effectively descale your coffee machine. The coffee machine should be regularly descaled, every 4-6 months, at the latest when you are instructed to do so by the display-indication «CARRY OUT DESCALING».

Important: Do not under any circumstances use descalers based on formic acid or vinegar or pure lemon juice, as these can damage the appliance. Powdered descalers are not recommended. Use only AEG descaling tablets.

If other descaling agents are used, AEG accepts no liability for any damage. You can obtain descaling tablets from specialist retailers (E-No. 900195537/7) or from the AEG Service Line.

The descaling process takes ca. 45 minutes and should not be interrupted. In the event of a power failure or interruption, the program must be restarted!.

☞ Before starting the descaling program, clean the coffee-making unit (refer to „Cleaning the Coffee-making Unit" page 49).

☞ Press the „Menu" key (Fig. 3, f) MENU. The menu point «LANGUAGE» appears.

☞ Press the paging keys ▶ or ◀ (Fig. 3, c or d) until the menu point «DECSALING» appears.

☞ Confirm the menu point with the „OK" key (Fig. 3, g). The display shows «START DESCALING».

☞ Confirm with the „OK" key (Fig. 3, g). The display shows «PREPARE DESCALING».

To prepare for descaling, follow the instructions in the display.

- «REFILL WATER <min.800 ml> - PRESS OK»

☞ Fill the water tank with at least 800 ml of warm water. Then press the „OK" key (Fig. 3, g).

- «DESCALER IN WATERTANK – PRESS OK»

☞ Place 2 descaling tablets in the water tank **(Fig. 38)**. Refit the water tank after the tablets have dissolved; this takes ca. 5-7 minutes. Then press the „OK" key (Fig. 3, g).

- «WAIT»
  The brewing unit is positioned.

- «WASTE CONTAINER – PRESS OK»

☞ Remove and empty the container. Then press the „OK" key (Fig. 3, g).

- «CONTAINER UNDER NOZZLE – PRESS OK»

☞ Place the emptied container under the steam nozzle as shown in **Fig. 39**. Then press the „OK" key (Fig. 3, g). The container serves as a collecting vessel for the descaling solution.

i To avoid splashes, turn the steam nozzle to a position in which the descaling solution can be expelled against the wall of the container.

- «DESCALING – OPEN STEAM NOZZLE»

☞ Turn the Selection dial for steam and hot water (Fig. 1, D) to the position ⟲ ⫙. The descaling program starts.

i During the descaling process the display shows the following indications alternately:

- «DESCALING 1 <1-14>»:
  The program carries out 14 rinses. The pauses allow the descaling solution to take effect. The rinsing cycles are counted off in the display.
- «IN PROCESS»
  The bar indication in the bottom line increases with the advance of the pause duration.
  The display shows the following at the end of the last rinsing:
- «CLOSE STEAM NOZZLE»

☞ Turn the Selection dial for steam and hot water (Fig. 1, D) back to the position ●.

- «WASTE CONTAINER – PRESS OK»

☞ Empty the container. Then press the „OK" key (Fig. 3, g).

- «CONTAINER UNDER NOZZLE – PRESS OK»

☞ Place the emptied container under the steam nozzle as shown in **Fig. 39**. The press the „OK" key (Fig. 3, g).

i To avoid splashes, turn the steam nozzle to a position in which the descaling solution can be expelled against the wall of the container.

- «RINSE & FILL WATERTANK – PRESS OK»

☞ Remove the water tank, rinse it thoroughly, fill with fresh water and replace. Then press the „OK" key (Fig. 3, g).

The machine is now ready to be rinsed with fresh water.

- «OPEN STEAM NOZZLE»

☞ Turn the Selection dial for steam and hot water (Fig. 1, D) to the position ⟲ ⫙. A rinsing with fresh water is carried out.

- «UNIT RINSES»
- «CLOSE STEAM NOZZLE»

☞ Turn the Selection dial for steam and hot water (Fig. 1, D) back to the position ●.

- «WASTE CONTAINER – PRESS OK»

☞ Empty the container and replace it in to the machine. Then press the „OK" key (Fig. 3, g).

- «REFILL WATER – PRESS OK»

☞ Remove water tank, fill with water and replace. Then press the „OK" key (Fig. 3, g).

- «WAIT – DESCALING COMPLETED»
  When this indication is shown, the descaling program is ended.

  The machine is now ready for use and is in the status of the last selected coffee mode.

i After running the descaling program, you are advised to throw away the first cup of coffee from the machine.

14 Ordering Accessories

To ensure years of satisfaction with your coffee machine and prevent faults arising, it is very important to regularly clean and descale the coffee machine. The original cleaning tablets and descalant are obtainable direct from us.

If you live in Germany, please call our Order Hotline
Tel. 0 18 01-20 30 90.

15 What do I do, if ...

- **... coffee-making is interrupted and «REFILL WATER» is displayed?**
  - The water tank is empty: Refill the water tank and press the „OK" key (Fig. 3, g).
- **... coffee-making is interrupted and the indications «CLEAN BREWING UNIT» and «SWITCH OFF UNIT» are shown alternately?**
  - Brewing unit is overfilled: Carefully clean the brewing unit; see „Cleaning the Coffee-making Unit" page 49.
  - In powder mode spoon in a max. of 2 measuring spoons of ground coffee.
- **... the machine can no longer be operated and «WASTE CONTAINER» is indicated?**
  - Container is full: Empty container and clean thoroughly; see „Emptying the Container" page 48.
- **... the machine can no longer be operated and «CLEAN BREWING UNIT» and «SWITCH OFF UNIT» are shown alternately?**
  - Brewing unit is blocked or overfilled: see „Cleaning the Coffee-making Unit" page 49; remove all coffee residues from the brewing unit.
  - Spoon in a little ground coffee.
  - Set a small coffee quantity; see „Changing and saving the coffee quantity" page 45.
  - Check ejector.
  - If you are unable to remedy the fault, please contact the AEG Serviceline.
- **... «CARRY OUT CLEANING PROCESS» is displayed?**
  - Number of coffees dispensed necessitates cleaning: Run cleaning program; see „Running the Cleaning Program" page 50.
- **... «CARRY OUT DESCALING» is displayed?**
  - Number of coffees dispensed necessitates descaling: Carry out descaling; see „Running the Descaling Program" page 51.
- **... the espresso/coffee is not hot enough?**
  - Preheat the cups with hot water.
  - Increase coffee temperature; see „Setting the Coffee Temperature" page 46.
  - The coffee machine may need descaling.
- **... the espresso/coffee is too weak?**
  - not enough ground coffee: spoon in correct measure, max. 2 measuring spoons.
  - The coffee bean container is empty. Add coffee beans.
  - The coffee quantity is set too low. Increase the coffee quantity, see „Changing and saving the coffee quantity" page 45.
  - The grinding texture is set too coarse. Set the grinding texture to a finer grade, see „Setting the Grinding Texture" page 45.
- **...the crema is too weak?**
  - Use fresh water.
  - Use fresh beans or fresh coffee powder.
  - Clean the coffee-making unit, see „Cleaning the Coffee-making Unit" page 49.

- **...milk is not frothy enough?**
  - The milk is too hot or too old or the fat content is too high. Use suitable milk.
  - Blocked steam nozzle. Clean the steam nozzle, see page 43.
  - The air intake in the frothing aid is blocked. Clean the frothing aid, see page 43.
- **... the bean container will not locate on the grinder?**
  - Coffee bean residue on or around the grinder: Remove coffee bean residue from the grinder, see page 48.
  - Coffee bean residue is jammed in the bean container lock. Clear the bean container lock of coffee bean residue.
- **... the grinder makes very loud noises when grinding?**
  - The grinder is blocked by a foreign body. Remove the foreign bodyas described in this manual, refer to „Cleaning the Grinder" page 48. If necessary, have the coffee machine checked by the Customer Service Centre.
  - You can continue to use your coffee machine with ground coffee.
- **... the coffee-making unit will not come out?**
  - The coffee-making unit is not in the basic position.
    - Leave the coffee machine switched on, and set the bean container to „Ground Coffee".
    - Switch off the coffee machine and remove the coffee-making unit, refer to „Cleaning the Coffee-making Unit" page 49.
- **... the coffee-making unit will not fit back in?**
  - The coffee-making unit is not closed. Turn the service lever to close the coffee-making unit.
  - The latching lever is not up. Push the metal clip up, and insert the coffee-making unit, see page 50.
- **... the coffee machine has to be transported?**
  - Keep the original packaging as transport protection.
  - Secure the coffee machine against jarring.
  - Empty the coffee machine tank and container and allow any remaining moisture in the system to steam off. This will protect your coffee machine from being damaged by freezing in cold weather.
    To steam off the system, remove water tank and then select the steam function. When no more steam is released, turn off the steam tap and switch off the coffee machine.
  - Care should also be taken with the location of the coffee machine – especially in cold weather, when damage can be caused by freezing.

16 Technical Data

Mains voltage:	220-240 V
Power consumption:	1290-1400 W

CE This coffee machine complies with the following EU Directives:

- 73/23/EEEC of 19.2.1973 „Low Voltage Directive", including Amendment Directive 93/68/EEC.
- 89/336/EEC of 3.5.1989 „EMI Directive", including Amendment Directive 92/31/EEC.

17 Disposal

Packaging material
The packaging materials are environmentally friendly and can be recycled. The plastic components are identified by markings, e.g. >PE<, >PS<, etc. Please dispose of the packaging materials in the appropriate container at the community waste disposal facilities.

Old appliance
The symbol on the product or on its packaging indicates that this product may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment. By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. For more detailed information about recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.

18 If service is needed

If repairs should become necessary, including replacement of the mains cable, please telephone **in the first instance our AEG-Electrolux Service Line.**

For Germany: 01805-22 83 84*: *from Deutsche Telekon's fixed-line network 0.12/min.

For Austria:
For Repairs service: 0810-955 400 *
For Product service: 0810-955 200*
*from TELEKOM AUSTRIA's fixed-line network 0.10/min.

Original packaging including expanded foam must be retained.

To avoid damage in transport, the appliance must be packed securely.

The warranty period runs for 2 years from the date of purchase. The warranty period is limited to 6 months, if the appliance is used commercially. More than 3,000 brewing cycles per year is understood as commercial use.

Visit our Cafamosa website. Here you will find information on the subject of coffee plus further tips about using the Cafamosa:
www.aeg-hausgeraete.de/cafamosa/

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